

PESSAGNO WINERY



2006 PINOT NOIR

FOUR BOYS VINEYARD

Santa Lucia Highlands

The Vineyard

The Four Boys Vineyard is the name we gave to the four small Pinot Noir vineyards we have at the winery that, coincidentally, matches the number of sons I have. Our vineyards are aptly named Anthony, Stephen, Robert, and John. Planted to the famous “La Tache” clone of Pinot Noir, with origins from Burgundy, as well as several Dijon clones, these vineyards rival the best within the Santa Lucia Highlands appellation. In total, all four vineyards amount to about 3.5 acres of which I do most all of the farming. It is our flagship Pinot Noir.

The Vintage

February was dry and warm bringing our vines out of their winter slumber in early March. Cold weather returned mid-month with two days of snow, while the ensuing months saw record rainfall and cloud cover not experienced since 1906. This resulting in delayed vine growth and ripening for all varieties. From July through the end of harvest we bounced between extreme periods of high heat and cold, plus dense fog. Harvested started in late October, and the extended growing season resulted in high quality fruit due to extended “hang-time.”

The Winemaking

Handpicked at a high level of maturity and only as each block matured, the fruit is now only co-fermented in a small tank with a minimum of the berries being crushed. After “cold soaking” for upwards of 6 days to slowly release flavor and aroma components from the grape skins, a special yeast known for its bold extraction qualities was added for fermentation. After fermentation was completed the wine was pressed directly into 85% new French oak barrels and matured for eleven months.

Tasting Notes

This jammy and complex wine has deep concentrated aromas of ripe black cherry, spice, and a hint of smoke. The full, lush mouth feel follows layered flavors of candied plum and vanilla, reflecting the depth of the fruit and lavish use of oak. Beautifully balanced, it offers good body, rich texture, and a long, lingering finish. Grilled meats or hearty bistro makes for a perfect match.

Steve Pessagno, Winemaker



Harvest *October 27 & 30, 2006*

Brix *27.3*

Months In Oak *Eleven*

Alcohol *15.1%*

pH *3.64*

TA *6.47 grams/liter*

Rs *Dry*

Production *368 six-pack cases*

Suggested Retail *\$55.00*